

OKINAWA

Fountaine Pajot - Samana 59

SAMPLE MENU



BREAKFAST

TAPIOCA PORRIDGE: COCONUT MILK, CINAMMON, CARDAMON, GRANOLA, BANANA

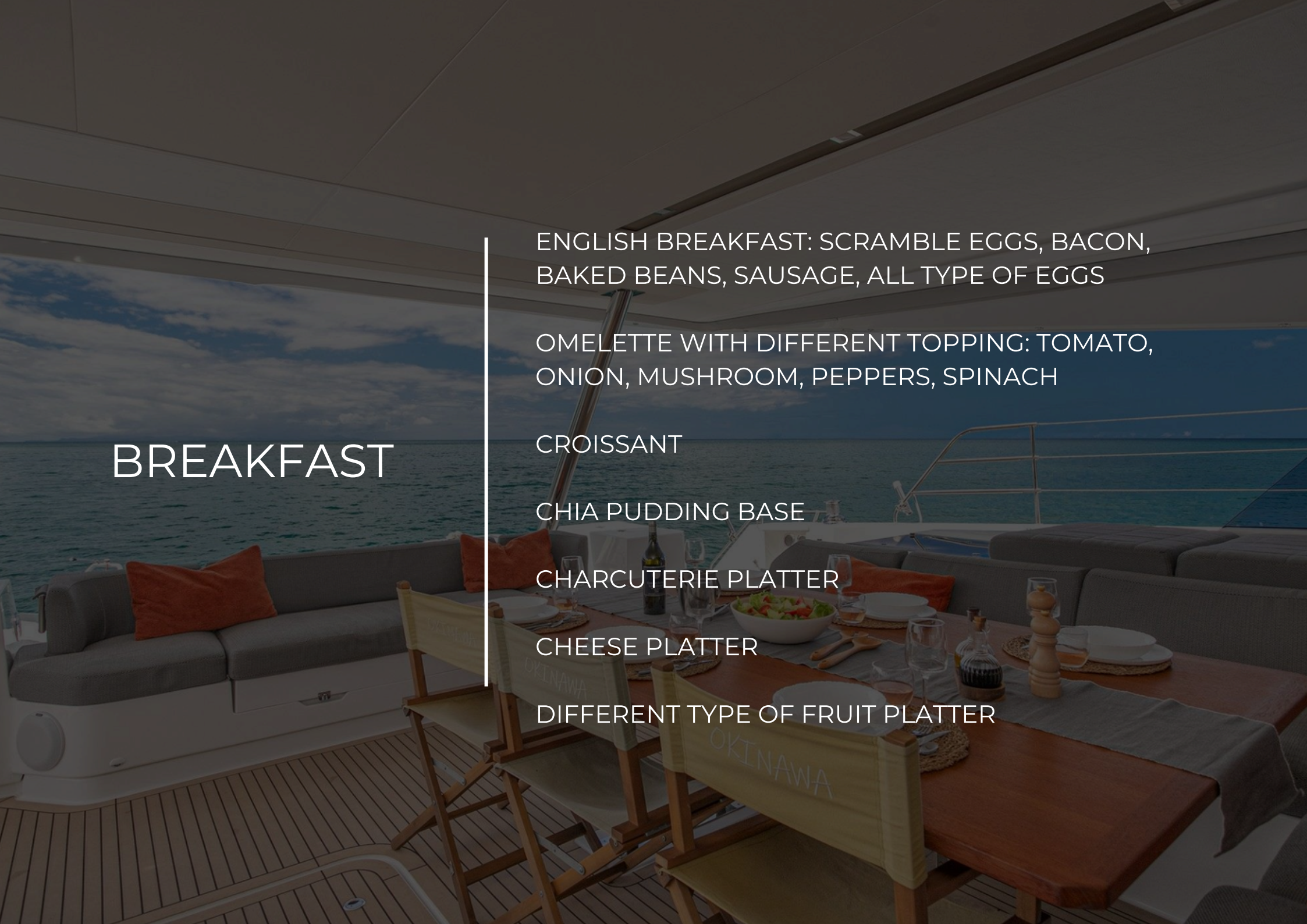
EGG BENEDICT: POACHED EGGS, TOAST BREAD, SMOKED VASTERHASOST HOLLANDEISE, NDUJA BUTTER, DANISH SKINKE, SAUTE SPINACH

WAFFEL REUGULAR

SHAKSHUKA, POACHED EGG, SLICED GRILL BREAD

TOASTED AVOCADO TOAST, FETA,PIMENT D'ESPELLETE, SEED CRACKER

CRUMBLE, CHIVES, CORIANDER AND LEMON ZEST



BREAKFAST

ENGLISH BREAKFAST: SCRAMBLE EGGS, BACON, BAKED BEANS, SAUSAGE, ALL TYPE OF EGGS

OMELETTE WITH DIFFERENT TOPPING: TOMATO, ONION, MUSHROOM, PEPPERS, SPINACH

CROISSANT

CHIA PUDDING BASE

CHARCUTERIE PLATTER

CHEESE PLATTER

DIFFERENT TYPE OF FRUIT PLATTER



LUNCH

ROASTED PEPPERS, SALSA VERDE, FRIED CAPERS, AGED CHEESE

ROAST CARROT, WHITE BEANS CREAM TAHINI, POMEGRATE, WITH MUSTARD VINAIGRETE

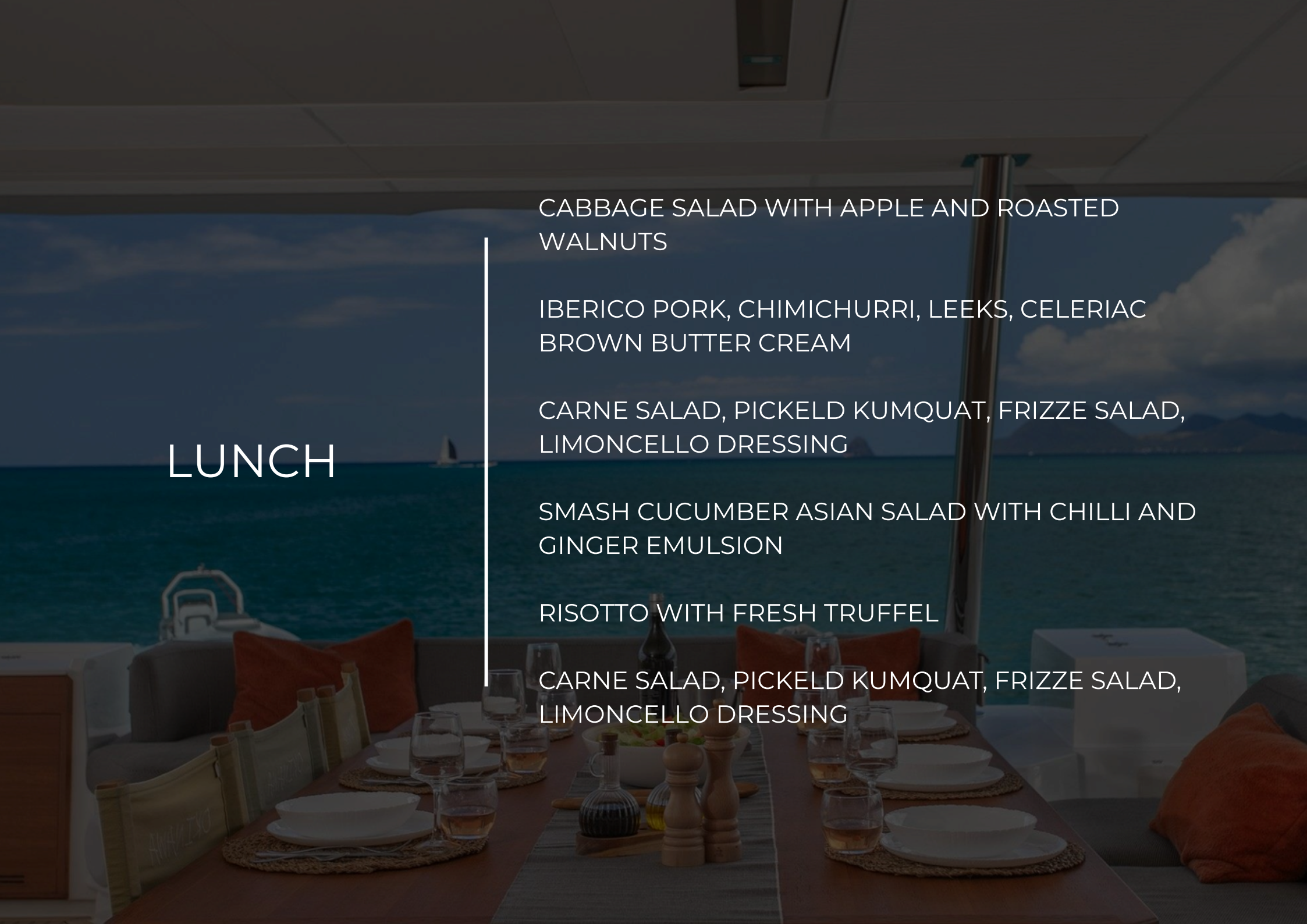
RED MULLET WITH SAUTED CHERRY TOMATO, OLIVES, CAPERS WITH LEMON GLAZE

GRILL LEEKS, CRISPY BUCKWHEAT, BLACK GARLIC CREAM, OLIVES COLD SOUP

CESAR SALAD

LINGUINI PASTA WITH LOBSTER AND CAVIAR

CEVICHE OF SEABASS,RIBES LECCHE DE TIGRE, ZUCCHINI BRUSH IN LEMON OIL, CAVIAR



LUNCH

CABBAGE SALAD WITH APPLE AND ROASTED WALNUTS

IBERICO PORK, CHIMICHURRI, LEEKS, CELERIAC BROWN BUTTER CREAM

CARNE SALAD, PICKELD KUMQUAT, FRIZZE SALAD, LIMONCELLO DRESSING

SMASH CUCUMBER ASIAN SALAD WITH CHILLI AND GINGER EMULSION

RISOTTO WITH FRESH TRUFFEL

CARNE SALAD, PICKELD KUMQUAT, FRIZZE SALAD, LIMONCELLO DRESSING



LUNCH

SMASH CUCUMBER ASIAN SALAD WITH CHILLI AND GINGER EMULSION

RISOTTO WITH FRESH TRUFFEL

CELERIAC CARPACCIO, CRISPY BUCKWHEAT, DRY BAKED TOMATO, BUTTERMILK DRESSING

FRISEE SALAD, CAPERS,DRY TOMATO, PLUMS AND VINAIGRETTE

GRILL VEAL/BACON SKEWER BRUSH WITH SPICE MISO PASTE

TUNA COOK MEDIUM RARE,SMOKED AUBERGERGINE CREAM, BROAD BEANS/RED PEPPER COLD SALAD



DINNER

TUNA, WASABI EMULSION, MELON DRESS IN LEMON OIL, TOMATO WATER

QUINOA SALAD, ENDAMAME BEANS, SOJA BEANS MISO DRESSING

WAYGU MEAT, WITH COCONUT BLACK RICE, SOYA MIRIN GLAZE AND GOMMASIO NORI

OCTOPUS GRILL WITH AJO BLANCO SAUCE, PICKELED RED ONION

LENTILS SALAD WITH ROCKET AND SUN DRIED TOMATO AND VINAIGRETTE

CALIFLOWER STEAK GRILL WITH KORICAN SAUCE, CURED EGG YOLK, SALTED CRUNCH

ALMOND, HERBS, LABNA, POMEGRANATE



DINNER

BEEF TATAKI, WITH GARLIC CHIPS, FRESH SPRING ONION, PONZU

THAI MANGO SALAD,CORIANDER, WITH CASHEW NUTS

SMOKED DUCK BREAST HAM, FIGS, PICKELD MUSTARD SEED, HORSERADISH OIL

POTATO SALAD, RADISH AND PICKLED TROUT EGGS WITH CRÈME FRAICHE

LAMB/BEEF TARTAR, MISO DRESSING, RICE CRIPY GALETTE

TOMATO, RED ONION WITH BALSAMIC VINEGAR, STRACCIATELLA CHEESE FRESH BASIL

MAKAREL CURED, FIGS/GREEN OIL BUTTERMILK BROKEN SAUCE, FISH EGGS,PICKELD CUNCUMBER WATERMELON SALAD, OLIVES, FETA AND BASIL

DUCK BREAST, BLACKBERRY SAUCE, BRAISED ONION, CALIFLOWER CREAM, PARSNIP FOAM



DESSERT

COFFEE VEILS, ALMOND CREMOSO, VANILLA ICE CREAM, PRALINES

JAPANESE NAMELAKA MATCHA COCONUT, CHOCCOLATE CRUMBLE, RHUBARB

QUASI PANNACOTTA COFFEE, SALTED CARAMEL, GRANOLA

MINT WHITE CHOCCOLATE TART, CRUMBLE, CINNAMON ICE CREAM

GOAT CHEESE MOUSSE, STRAWBERRIES IN AGED VINEGAR

POACHED PEARS, PISTACCHIO SNOW, YUZU MERENGUE, RED WINE SAUCE, YOGURT ICE CREAM

TIRAMISU, CARAMELAIZE CHOCCOLATE, MASCARPONE ICE CREAM



DESSERT

DECOSTRUTED BANOFFE PIE: BANANA MOUSSE, BUTTER SCOTCH SAUCE, CASHEW TUILE, BUTTERMILK ICE CREAM, RASPBERRIE DUST

CHOCOLATE FONDANT, CHOCCOLATE SAUCE, CASHEW TUILE, VANILLA ICE CREAM

CHEESECAKE WITH FRUIT

MALT CRUMBLE, LIQUERICE MOUSSE, TUILE BISCUIT

CHOCOLATE FONDANT, CHOCCOLATE SAUCE, CASHEW TUILE, VANILLA ICE CREAM

CHEESE MOUSSE, BEETROT SWEET PUREE, CANDY BEETROT, OLIVE BREAD ICE CREAM

GRANOLA, BLACKBERRIES POACHED, ELDERFLOWER CREME FRAICHE, LEMON OIL


We look forward to welcoming you on board OKINAWA for a culinary feast!